# THE BUDDLE SMUGGLERS INN





A discretionary gratuity of 10% will be added to your bill.

Please make a member of the team aware if you have any special dietary requirements.

Thank you.

# — LUNCH —

Served 12-3pm

### SANDWICHES

Served with choice of white or brown bread with salad and fries

MATURE CHEDDAR & BRANSTON PICKLE £7 V GF\*

HALLOUMI, ROASTED PEPPER, TOMATO & ROCKET £8.5 VE\* GF\*

PRAWN & MARIE ROSE £9 GF\*

ISLE OF WIGHT CRAB £13 GF\*

**BACON BRIE & CRANBERRY £9 GF\*** 

FISH FINGERS TARTARE SAUCE & LETTUCE £9 GF\*

# STARTERS

BREAD & OILS £3, ADD OLIVES £3.5

# SOMERSET BRIE £8

Rosemary panko crumb, spicy tomato and red onion chutney

# **SOUP OF THE DAY** £7.5 VE\* GF\*

Crusty locally baked bread

# SALT AND PEPPER SQUID £9

Side of sweet chilli mayo and pardon peppers

# MOULES MARINIERE £9.5 GF\*

Served with locally baked bread

# CHICKEN LIVER PÂTÉ £9 GF\*

 $Onion\ chutney, to a st\ and\ dressed\ rocket$ 

# ISLE OF WIGHT BRUSCHETTA £8 V

IW tomatoes, olives, salsa verdi

# YARMOUTH CRAB BRUSCHETTA £12

Crème fraiche, lemon

# SEAFOOD COCKTAIL £9

Prawns, Marie Rose sauce, avocado

# SALADS

All come with crisp mixed salad leaves, cucumber, peppers, red onion, tomatoes, olives

ISLE OF WIGHT CRAB SALAD  $\pounds21$ 

# SMOKED SALMON & SHELL ON PRAWN £20

HALLOUMI & ROASTED RED PEPPER £18

CHICKEN & BACON £18

# MAIN COURSES

### STEAK & ISLAND ALE PIE £17

With Seasonal vegetables and a choice of mash potato or triple cooked chips

# MUSHROOM, LENTIL & VEGAN FETA WELLINGTON £16 VE

Seasonal vegetables, red wine jus

### **ALE BATTERED COD FILLET £18**

Triple cooked chips, mushy peas or garden peas, lemon and tartare sauce

### **HOMEMADE BEEF LASAGNE £17.5**

Garlic bread, mixed leaf salad

### WHOLE SEABASS £22

Mediterranean vegetables, roasted new potatoes, lemon butter sauce

### HONEY ROASTED HAM, EGGS & CHIPS £16

Thickly sliced ham served with two eggs and triple cooked chips

# MOULES MARINIERE £18 GF\*

Served with local crusty bread

# TOMATO & CHEDDAR RISOTTO £15 V GF

Roasted on the vine tomato, spinach Add Garlic Roasted Chicken Supreme £4.5

# WHOLETAIL SCAMPI £18

Mushy peas, lemon wedge tartare sauce and chips

# **⊸**:≋::>-

# THE BUDDLE SEAFOOD SHARING PLATTER $\pounds 36$

Pan fried garlic butter crevettes, IOW crab, cod goujons, locally sourced mussels, scampi, crusty bread, trio of sauce and parmesan fries

# **→**₩₩.>

# STEAK OF THE DAY (MARKET PRICE) GF\*

Grilled tomato, mushroom, onion rings, triple cooked chips and rocket

# CHICKEN SUPREME £19

Wrapped in bacon, with mustard mash, creamy parley sauce

# ROASTED MISO AUBERGINE £16.5

Accompanied with a fresh mediterranean style couscous salad

# **SEAFOOD LINGUINE** £19

Pan fried seafood in a rich tomato sauce, dressed pea shoots

# BUDDLE MARINERS PIE £19

A rich and creamy seafood filling with a lemon and herb mash top served with crusty bread

# CHICKEN OR TOFU KATSU CURRY £17.5 VE\*

Served with rice and a fresh mixed leaf salad

# BURGERS

All served in a brioche bun and fries . Add coleslaw and onion ring for £3

### 6oz CHEESEBURGER £16

 $Lettuce, red\ onion, gherkins, to mato\ relish$ 

### PEPPERCORN BURGER £17

60z burger patty, smoked streaky bacon and peppercorn sauce

### FISH FILLET BURGER £17

 $Lettuce, avocado, home made\ tartar\ sauce$ 

### 50z 100% PLANT BASED BURGER £16 VE\*

Lettuce, tomato, red onion, applewood smoked cheese, roasted red pepper hummus

# – D E S S E R T S ——

### STICKY TOFFEE PUDDING £8 ∨

Toffee sauce, vanilla ice cream

# APPLE & BISCOFF CRUMBLE £8 VE\* GF\*

Choice of ice cream or custard

# RASPBERRY BAILEYS CHEESECAKE £9 V

 ${\it Mixed berry compote, vanilla ice cream}$ 

# TRILLIONAIRE TART £9 V

Fresh berries, salted caramel cream

# TRIO OF ICE CREAM SUNDAY £9 $\lor$

Chocolate, vanilla and salted caramel ice cream, biscoff crumb, caramel drizzle, sugar wafer

# **SELECTION OF ICE CREAM V GF**

2 SCOOPS £6, 3 SCOOPS £8

Choice of vanilla, strawberry, salted caramel, chocolate, rum and raisin

# **SELECTION OF SORBET £7 VE GF**

Mango, lemon, raspberry

# SIDES

COLESLAW £4 V GF

POT OF PARMESAN £2.5 V GF

PEPPERCORN SAUCE £2.5 V GF

LOCAL BREAD & SALTED BUTTER £3.5 VE\* GF\*

SIDE SALAD £3.5 VE\* GF

GARLIC BREAD £4 VE\*GF

CHEESY GARLIC BREAD £5.5 V GF\*

TRIPLE COOKED CHIPS OR FRIES £5 VE\* GF

PARMESAN FRIES £6 V GF

ONION RINGS £5 VE



**Main Only 8**3

# Mains

- Fish & Chips Battered cod fillet, chunky chips, crushed peas
- Wholetail Scampi Chunky chips, crushed peas
- 4oz Beef Burger Swiss cheese, skin-on fries
  - Falafel Burger v With fries

Add A Drink £1.65

# **Drinks**

- Pepsi Max
- Diet Pepsi
- Lemonade
- Apple/Orange Juice
  - Simply Fruity Orange,

Blackcurrant or Strawberry

Add A Dessert £4

# **Desserts**

 Warm Chocolate **Brownie** 

With vanilla ice cream

 Selection of **Ice Creams** 

With sauces







# Light & Juicy

### Arjona Rioja Tinto Joven

SPAIN

This medium-bodied Rioja has wild, fruity aromas of red berries. The wine is initially fresh, but with a complex and lively aftertaste that is very satisfying.

BOTTLE **£29.00** 

### Vicuna Merlot

CHILE

A lovely plummy Merlot with a ripeness typical of Chilean wine. Easy on the palette and very drinkable.

175ML **£6.20** 250ML **£8.15** BOTTLE **£23.00** 

### Côtes du Rhône

FRANCE

Packed full of light, fresh fruit and peppery flavours with fine tannins.

BOTTLE £29.00

### Alto Los Romeros Pinot Noir

CHILE

A medium bodied wine with delicious strawberry and redcurrant fruit flavours, for a soft and lingering finish.

BOTTLE £34.00

#### **Gustales Crianza**

SPAIN

Plummy with hints of strawberry and vanilla, this is a juicy and flavourful wine, silky smooth with a complex finish.

BOTTLE £29.00

# Rich & Smooth

### **Telegraph Road Shiraz**

AUSTRALIA

This Australian red offers intense fruit flavours, with notes of plum, blackcurrants and strawberry, softened with a hint of vanilla.

175ML **£6.50**250ML **£8.50**BOTTLE **£24.00** 

### Uvas del Sol Malbec

ARGENTINA

A full-bodied fruity wine, characterised by fresh notes of blackberry, cassis and perfectly balanced tannins.

175ML **£7.05** 250ML **£9.20** BOTTLE **£27.00** 

# Big & Bold

### Chateau Tour Bel-Air Montagne-Saint-Emilion

FRANCE

A rich wine with notes of sweet cherries balanced against hints of menthol and liquorice for a full body and long finish.

**BOTTLE £39.00** 

# Rosé

### Zinfandel Rosé

FEATHER FALLS, USA

A deliciously fruity wine with hints of cherry, watermelon, strawberry and sweet candy.

175ML **£5.50** 250ML **£8.05** BOTTLE **£22.00** 

### Cortefresca Pinot Grigio Blush

ΙΤΔΙΥ

Wonderfully light with delicate flavours of strawberry, peach and watermelon and a dry finish.

175ML **£6.50** 250ML **£8.50** BOTTLE **£24.00** 

### Soleil des Alpes, Haute Provence Rosé

**FRANCE** 

This pale rosé has red berry aromas with hints of summer flowers.

BOTTLE £32.00





# White Wine

# Fruity & Ripe

### **Pato Torrente Chardonnay**

CHILE

Fresh with ripe exotic fruit flavours typical of high-quality Chilean wine.

175ML **£6.50** 250ML **£8.50** BOTTLE **£24.00** 

### Vicuna Sauvignon Blanc

CHILE

Crisp and fresh with limey fruit, a hint of herbs and a twist of melon.

175ML **£6.75** 250ML **£8.90** BOTTLE **£25.00** 

# Aromatic & Elegant

### Pask Instinct Sauvignon Blanc

**NEW ZEALAND** 

Vibrant acidity, balanced with fresh flavours of gooseberry and passionfruit and hints of lime and minerality.

175ML **£8.50** 250ML **£11.50** BOTTLE **£33.00** 

# Fresh & Crisp

### **Cortefresca Pinot Grigio**

ITAL

An elegant, soft and dry white wine with excellent flinty minerality.

175ML **£6.50** 250ML **£8.50** BOTTLE **£24.00** 

#### Gavi Luciano DOCG

ITALY

A gentle aromatic and dry white, with flavours of green apple and herbaceous notes - typical of the Cortese grape.

BOTTLE £37.00

### Jean de Chaudenay Chablis

FRANCE

Crisp, firm Chablis with good fruit and plenty of minerality, juicy and elegant. A fine example of this classic wine.

BOTTLE **£47.00** 

### **Domaine Daulny Sancerre**

**FRANCE** 

Grassy notes, tropical fruits and hints of blackcurrant bud make for a crisp and fresh wine with beautiful minerality.

BOTTLE £55.00



#### Prosecco ITALY

Crisp with vibrant notes of apple and pear, for a delicate floral and fruity finish.

20CL **£7.95** 70CL BOTTLE **£29.00** 

#### Prosecco Rosé ITALY

Dry, soft and well balanced on the palette a lovely light pink and full bodied Prosecco.

20CL **£7.95** 70CL BOTTLE **£29.00** 

# CHAMPAGNE

### Baron de Beaupré Champagne Brut FRANCE

A delicate balance of freshness and complexity. Its vibrant bubbles dance on the palate, delivering a harmonious blend of fresh apple and citrus, with toasty and honey aromas.

BOTTLE **£56.00** 

### THE BUDDLE BAR BLACKBOARD

See our boards for seasonal specials

# COCKTAILS

### Perfect Pimms

£7.25

50ml of classic Pimms, lemonade and fresh strawberries, orange and cucumber, garnished with mint.

### Dark & Stormy

£7.95

50ml Mermaid Spice Rum, and Fever-Tree Ginger Beer with a squeeze of lime and a dash of Angostura bitters to add depth to the fiery flavours.

### **Aperol Spritz**

£9.95

50ml Aperol Spritz, Prosecco and soda, garnished with orange.

### Red Snapper

£8.50

50ml Mermaid Salt Vodka, tomato juice, lemon juice, sugar syrup and a Worcestershire Sauce, garnished with a celery stick.

### Island Sun

£8.50

50ml Mermaid Gin and 25ml Campari, topped with orange juice and garnished with fresh orange.



# **BRITISH GINS**

### Gordons

A distinctively refreshing gin crafted from the finest handpicked juniper berries and a secret selection of fragrant botanicals. 37.5% £3.75

### **Gordons Premium Pink**

Flavoured with raspberry, strawberry and classic botanicals for a refreshing and sweet taste.

37.5% **£3.75** 

### **Tanqueray London Dry**

A refreshing gin with flavours of fresh pine, citrus and juniper for a smooth taste.
43% £4.25

### Malfy Gin Rosa Pink Grapefruit

Flavoured with zesty Sicilian pink grapefuit, Italian lemons, fine botanicals and handpicked juniper.

41% £3.75



#### Hendrick's Gin

This Scottish gin is made with peculiar botanicals and uniquely curious infusions of cucumber and rose petals.

41.4% **£4.25** 





### Mermaid Isle of Wight Gin

A locally distilled gin infused with foraged samphire from the Island's chalky cliffs and Boadicea hops grown at Ventnor Botanical Gardens.

42% **£4.50** 

### Mermaid Isle of Wight Pink Gin

Infused with Isle of Wight strawberries and locally sourced botanicals for a sweet and complex taste.

42% **£4.50** 

# Mermaid Lemon Zest Isle of Wight Gin

A zesty and aromatic infusion of summer citrus fruits and wild botanicals, blended with Isle of Wight bergamot, lemon and rosemary.

42% **£4.50** 

# Whitley Neill Rhubarb & Ginger Gin

A handcrafted premium gin offering the perfect blend of sweet rhubarb and fiery ginger. 41% £3.95

# **TONICS & MIXERS**



ALL £3.25 EACH

### **Premium Indian Tonic**

Premium Indian Tonic Water with a clean and aromatic taste.

### Premium Light Indian Tonic

Refreshing and aromatic with only 30 calories per bottle.

#### **Mediterranean Tonic**

Refreshing and aromatic, infused with thyme, fresh citrus and a hint of rosemary.



# SPIRITS

Further choices of spirits are available please ask your server or visit the bar to view

# WHISKY

### Glenfiddich 12 Year Old Single Malt

Rich and sweet with fruity tones, developing into butterscotch, cream, malt and subtle oak flavours.

40% **£4.65** 

### Jameson Irish Whiskey

This classic Irish whiskey is wonderfully smooth and harmonious - a thoroughly enjoyable blend. 40% £4.25

### Jack Daniel's Old No.7

Full-bodied whiskey with flavours of orange, brown sugar and spice, and a long rich finish.

40% £3.95

### Shanky's Whip Liqueur

An intriguing spirit from Ireland, blending black whiskey blended with a smooth and creamy liqueur - drink on the rocks or with cola and a slice of lime.

33% **£3.95** 

THE ISLE OF WIGHT

# WIGHT WHISKY

### **IW Distillery Signature Malt Blend**

Light oak and dried fruits combine for a smooth and creamy honey finish.

40% **£4.95** 

# RUM

### **Bacardi Carta Blanca**

Perfect for classic rum cocktails like the Mojito. 37.5% **£3.75** 

### Sailor Jerry Original Spiced Caribbean Rum

Vanilla notes with a dry buttery toffee taste and hints of cinnamon.

40% £3.75



### Kraken Black Spiced Rum

Dark spiced Caribbean rum blended with 11 spices, including cinnamon and ginger.

40% **£3.95** 

### Goslings Black Seal Bermuda Rum

Made from a 150-year-old Gosling family recipe, uses the finest distillates aged in charred American oak casks.

40% £3.95

### Mermaid Isle of Wight Spiced Rum

Crafted from a carefully selected blend of sugar cane and molasses rum from Trinidad and the Dominican Republic.

38% **£4.75** 

# VODKA



### **Grey Goose Premium Vodka**

Made using the best ingredients from France – soft winter wheat and Gensac spring water.

40% **£4.50** 

### **IW Distillery Rock Sea Vodka**

Grain distilled vodka with the subtle addition of rock sea salt.

40% **£4.85** 

### Smirnoff Vodka

The world's no.1 vodka.

40% £3.75

# ALCOHOL FREE

### Gordons Alcohol Free Gin

The same classic flavour just with zero alcohol.

0% £2.95

# Captain Morgan Spiced Gold Alcohol Free Rum

A great alternative to the iconic Spiced Gold. 0% £2.95

# CASK ALES, BEERS & CIDER

We take our pints seriously at The Buddle Inn, with a selection of nationally recognised and popular regional beers on our hand pulls, as well as locally brewed Isle of Wight beers to try – please ask your server for today's selection.



### **BEERS & STOUT**

#### **DRAUGHT**

Cruzcampo 1/2 £3.10 PINT £6.20

Birra Moretti 1/2 £3.10 PINT £6.20

Amstel 1/2 £2.80 PINT £5.60

Neck Oil 1/2 £3.50 PINT £7.00

Guinness 1/2 £3.40 PINT £6.80

### **BOTTLED**

### Peroni Nastro Azzurro

330ML BOTTLE 5% **£4.20** 

#### Peroni Nastro Azzurro Gluten Free

330ML BOTTLE 5% **£4.80** 

#### Corona Extra

330ML BOTTLE 5% **£4.20** 

### Ventnor Botanic Ale

500ML BOTTLE 4.3% **£5.60** 

### **Crabbies Alcoholic Ginger Beer**

500ML BOTTLE 4% **£4.90** 

### CIDERS

#### **DRAUGHT**

Orchard Thieves 1/2 £2.95 PINT £5.90

#### **BOTTLED**

#### **Old Mout Ciders**

Kiwi & Lime | Pineapple & Raspberry
Berries & Cherries
500ML BOTTLES 4% **£5.90** EACH

### LOW/ALCOHOL FREE

### Birra Moretti Zero

330ML BOTTLE **£3.50** 

#### Guiness 0.0

440ML CAN £3.90

### Sharp's Doom Bar Zero Amber Ale

500ML BOTTLE **£3.90** 

### Adnam's Ghost Ship Behold Pale Ale

500ML BOTTLE 0.5% **£4.10** 

### **Old Mout Alcohol Free Ciders**

Berries & Cherries | Pineapple & Raspberry 500ML BOTTLE **£5.20** EACH

### **LOCAL ALES**



- Islander
- Beachcomber
- Sea Dog



- GSB
- Fuggle Dee Dum
- Wight Squirrel



Brewed on The Isle of Wight especially for us...

# THE BUDDLE ALE

We regularly change our guest ales, so please ask for our current selection.

# SOFT DRINKS



275ML BOTTLE ALL £3.40

Great blend of fruit juices available in three flavour combinations.

Orange & Passion Fruit Apple & Raspberry Apple & Mango

Frobisher Juice's
200ML £3.90 EACH
Apple | Orange Pineapple
Cranberry

Simply Fruity Kids Drinks £1.95 EACH Blackcurrant | Orange Strawberry



### **Traditional Ginger Beer**

A deep, long-lasting ginger character.
200ML **£3.10** 

### **Ginger Ale**

A delicious refreshing Ginger Ale. 200ML **£3.10** 

Franklin & Sons Mixers 275ML £3.95 EACH Rhubarb Lemonade | Ginger Beer

Strathmore Still or Sparking Water 330ML £2.45 750ML £4.40

Big Tom Spiced Tomato Juice 250ML £3.90

Coca-Cola Original
330ML GLASS BOTTLE £3.90

Diet Coke
330ML GLASS BOTTLE £3.50

Pepsi Original
SMALL £2.60 LARGE £4.40

Pepsi Max | Diet Pepsi SMALL £2.20 LARGE £4.00

R Whites Lemonade SMALL £2.20 LARGE £3.90

Appletiser Original
275ML £3.20

Bottle Green Presse 275ML £3.90 EACH Elderflower | Crisp Apple

# **HOT DRINKS**

Choice of Teas, Coffees & Hot Chocolate

### **AFTER DINNER DRINKS**

Courvoisier £4.45 | Baileys £4.25 | Disaronno £4.25

Plus a selection of Port & Brandy

# LIQUEUR COFFEES

**Highland** *Glenlivet* 

Whisky

**Calypso** *Tia Maria* 

**Italian**Disaronno
Amaretto

Irish Baileys Caribbean
Kraken Black
Spice Rum

all £6.95

THE BUDDLE SMUGGLERS INN

DINING | FUNCTIONS | ROOMS

THE BUGLE COACHING INN

BAR | ROOMS | FOOD

THE CRAB & LOBSTER INN

THE KINGS HEAD YARMOUTH • IW

